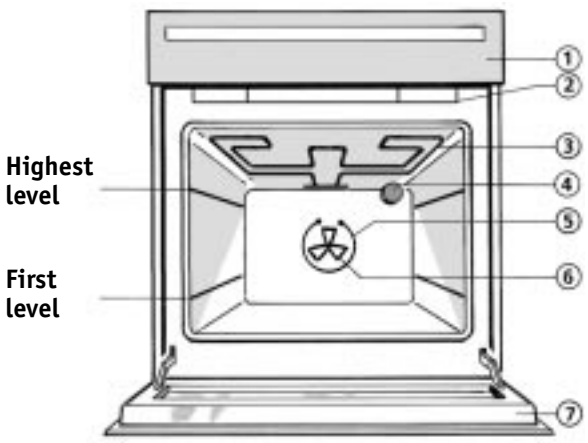
G2P 63R/01

GB IE

PRODUCT DESCRIPTION SHEET



1. Control panel
2. Cooling fan (not visible)
3. Grill heating element
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Oven door*

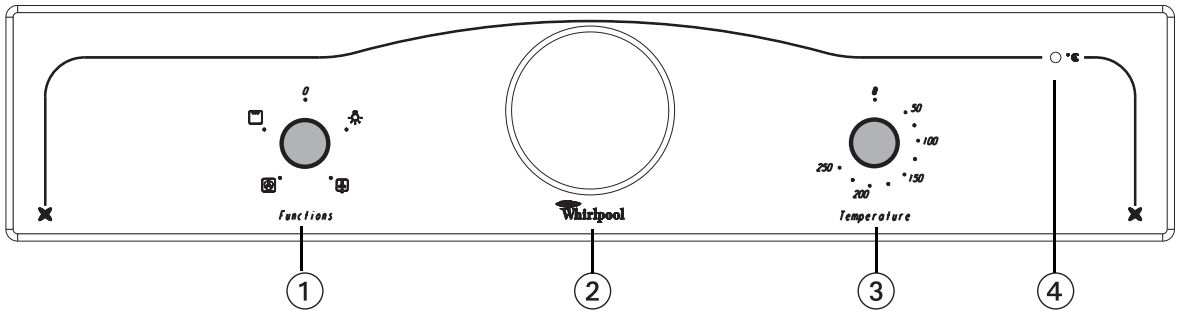
***Important:** An optional kit consisting of a glass panel for the oven door with related assembly components is available upon request from the After-Sales Service. Using this kit reduces the oven door external temperature; it is advisable for children's safety. Code no. **4819 310 39186**.

ACCESSORIES

Wire Shelf:

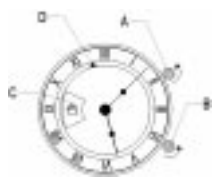
Grill pan set:

CONTROL PANEL



1. Function selector knob
2. Analog clock
3. Thermostat knob
4. Thermostat indicator light (red)

ANALOG CLOCK



The analog clock allows:
1) Viewing the time of the day. To adjust the time of the day press button **(B)** and turn it clockwise to set the time.
2)Programming the cooking start time. The maximum programmed cooking start time is 12 hours.
3) Programming the duration of the cooking process. Select the cooking time (available with any function) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The minimum programmed cooking time is 5 minutes and the maximum programmed cooking time is 180 minutes.

SWITCHING ON THE OVEN

a) MANUAL COOKING

1) Turn the button **(B)** anti-clockwise (without pressing), until the symbol is displayed in the window.
2) Press the button **(A)** and turn it **anti-clockwise** until the triangle **(D)** points to the time shown on the clock (hour hand). **The button clicks when turned to the proper position.**
3) Turn the selector knob to the required symbol. *The oven light switches on.*
4) Turn the thermostat knob clockwise to the required temperature. *The red thermostat indicator light switches on.*
5) At the end of cooking, **turn the knobs to OFF (0 - •)** because in manual mode the oven will NOT switch off automatically.

b) MANUAL COOKING WITH COOKING START TIME

1) Turn the button **(B)** anti-clockwise (without pressing), until the symbol is displayed in the window.
2) Press the button **(A)** and turn it **anti-clockwise** until the triangle **(D)** points to the time at which cooking is to start *(e.g. in figure: 11.30)*.
3) Turn the selector knob to the required symbol.
4) Turn the thermostat knob clockwise to the required temperature.
5) At the end of cooking, **turn the knobs to OFF (0 - •)** because in manual mode the oven will NOT switch off automatically.

c) PROGRAMMED COOKING WITH COOKING START TIME AND COOKING DURATION

1) Turn the button **(B) anti-clockwise** (without pressing) until the required cooking duration is displayed in the window **(C)** *(5 - 180 min.)*.
2) Press the button **(A)** and turn it **anti-clockwise** until the triangle **(D)** points to the time at which cooking is to start *(e.g. in figure: 11.30)*.
3) Turn the selector knob to the required symbol.
4) Turn the thermostat knob clockwise to the required temperature.
5) At the end of the set cooking time an acoustic signal will sound and **the oven will switch off automatically.** To exclude the acoustic signal, turn the button **(B) anti-clockwise** (without pressing) until the symbol is displayed in the window.
6) **At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure.**

d) PROGRAMMED COOKING WITH COOKING DURATION

1) Turn the button **(B) anti-clockwise** (without pressing) until the required cooking duration is displayed in the window **(C)** *(5 - 180 min.)*.
2) Press the button **(A)** and turn it **anti-clockwise** until the triangle **(D)** points to the time shown on the clock (hour hand). **The button clicks when turned to the proper position.**
3) Turn the selector knob to the required symbol. *The oven light switches on.*
4) Turn the thermostat knob clockwise to the required temperature. *The red thermostat indicator light switches on.*
5) At the end of the set cooking time an acoustic signal will sound and **the oven will switch off automatically.** To exclude the acoustic signal, turn the button **(B) anti-clockwise** (without pressing) until the symbol is displayed in the window.
6) **At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure.**

Oven functions table

Function		Description of function
0	**OVEN OFF**	-
	LAMP	• **To switch on the oven light.**
	DEFROST	• **Ideal for thawing frozen food at room temperature.** • **The food should be placed in the oven in its wrapping to prevent it from drying out.**
	FAN	• **To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.**
	GRILL	• **To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast.** • **Preheat the oven for 5 min. with the door closed.** • **For best results, leave the oven door open when grilling.** • **Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.** • **Turn the food during grilling.**

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT Lamb, Kid, Mutton		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
Chicken, Rabbit, Duck		-	2	190	70 - 80
Turkey (3-5 kg)		X	2	200	170 - 180
Goose (2 kg)		X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		-	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		-	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		-	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
Filled pies (with cheese)		-	2	180	60 - 90
Tarts		X	2	180	40 - 50
Apple strudel, crèpes		X	1-3	190	50 - 60
Biscuits, sponge rings, shortbread		X	1-3	180	30 - 40
Choux buns, sweet sponge rolls		X	1-3	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	190	40 - 50
Bread		X	1-3	210	30 - 40
Pizza		X	1-3	210	20 - 30
Vol-au-vents		X	1-3	200	30 - 40
Soufflés		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50

Note: Cooking times and temperatures are approximate only.